

# Mulled Cranberry Punch

## Ingredients

**1 orange**  
**8 inches stick cinnamon, broken**  
**8 whole cloves**  
**4 whole allspice**  
**1 32 - ounce bottle low-calorie cranberry juice**  
**1 11 1/2 - ounce can frozen white grape-raspberry juice concentrate**  
**4 cups water**  
**Thin lemon slices (optional)**



## **How to Prepare**

- 1. Use a vegetable peeler to remove several 2- to 3-inch-long sections of orange peel from the orange, avoiding the white pith underneath. Juice the orange.**
- 2. For a spice bag, cut a 6-inch square from a double thickness of 100%-cotton cheesecloth. Place orange peel, cinnamon, cloves, and allspice in the center of the square. Bring the corners together and tie closed with 100%-cotton kitchen string.**
- 3. In a 3-1/2- to 4-quart slow cooker, combine cranberry juice, juice concentrate, the water, orange juice, and spice bag.**
- 4. Cover cook on low-heat setting for 4 to 6 hours or on high-heat setting for 2 to 2-1/2 hours. Remove spice bag and discard. Serve immediately or keep warm on low-heat setting for up to 2 hours. If desired, garnish drinks with lemon slices.**